

de leukste taarten shop



Easter cake with candy bark

Let your creativity run wild with this delicious Easter cake with candy bark by FunCakes. This cheerful Easter cake, which has been smeared with buttercream with lemon flavour on the outside, is also nicely decorated with different coloured deco melts and colourful sprinkles. There is a beautiful decorated edge of buttercream on top of the cake as a finishing touch. Keep reading to find out how you can make this super creative cake for your Easter brunch.

Boodschappenlijstje



PME Plain Edge Tall Side Scraper

PS41
€5.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

de leukste taarten shop



FunCakes Deco Melts Yellow 250g

F25115
€4.55



FunCakes Deco Melts Green 250g

F25140
€4.55



FunCakes Deco Melts Orange 250g

F25120
€4.55



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€6.99



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Confetti XL Pastel 55g

F52020
€3.45



FunCakes Matt Sugar Rods XL Pink 70g

F52785
€3.75



FunCakes Matt Sugar Rods XL White 70g

F52790
€3.75



FunCakes Sugar Decorations Carrots set/16

F50130
€2.65



FunCakes Sugar Decorations Little Flowers set/32

F50170
€2.39

de leukste taarten shop



Wilton Decorating Tip Open Star #1M

02-0-0151

€2.35



Ingredients for the Easter cake with candy bark

- 330 g FunCakes Mix for Sponge Cake Deluxe
- 300 g FunCakes Mix for Buttercream
- 200 g FunCakes Deco Melts Green
- 200 g FunCakes Deco Melts Yellow
- 200 g FunCakes Deco Melts Orange
- FunCakes Flavour Paste Lemon
- FunCakes Food Colour Gel Yellow
- FunCakes Sugar Decorations Carrots
- FunCakes Sugar Decorations Little Flowers
- FunCakes Confetti XL Pastel
- FunCakes Matt Sugar Rods XL Green
- FunCakes Matt Sugar Rods XL Pink
- FunCakes Matt Sugar Rods XL White
- 375 g unsalted creambutter
- 330 ml of water
- 5 eggs (approx. 250 g)
- Edible flowers

Other necessities for the Easter cake with candy bark

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Parchment Paper Roll
- 2x Wilton Decorator Preferred® Deep Round Pan 15 x 7.5 cm
- Wilton Non-Stick Cooling Grid
- Wilton Small Cake Leveler 25 cm



- Wilton Basic Turntable
- Wilton Comfort Grip Spatula 22.5 cm
- Wilton Decorating Tip #1M Open Star
- PME Plain Edge Tall Side Scraper

Step 1: Making the biscuits for the Easter cake with candy bark

Start by preheating the oven to 180°C (convection oven 160°C). Mix 330g of the FunCakes Sponge Cake Deluxe mix with 5 eggs and 33ml of water. Beat it for about 7-8 minutes at the highest speed with an electric mixer and afterwards, for another 2-3 minutes at a low speed. Grease the two baking pans with the FunCakes Bake Release Spray and divide the batter over the two pans. Bake the biscuits for about 30-35 minutes in the preheated oven. Place the biscuits on a cooling grid after you take them out of the oven and let them cool off.

Step 2: Making the buttercream for the Easter cake with candy bark

Now, we're going to make the buttercream. Make sure all the ingredients are prepared on room temperature. Mix 300g of the FunCakes mix for Buttercream with 330ml of water in a bowl and beat it using a whisk or an electric mixer. Let this stiffen up for a minimum of one hour on room temperature. Put 375g of unsalted creambutter in a separate bowl and beat the butter for about 5 minutes at a medium speed using an electric mixer until the butter is nice and creamy. Add the mixture that you made previously, with the buttercream mix and water to the butter in three separate portions, keep mixing before adding the next portion. Mix the entirety for about 10 minutes at the highest speed until it's a smooth cream. While mixing, add some flavour to the buttercream using the Lemon Flavour Paste by FunCakes, also add some colour to it using the FunCakes Food



Colour Gel in the colour yellow.

Step 3: Decorating the Easter cake with candy bark using the buttercream

Cut both of the cooled off biscuits in half using the cake leveler. Place the cakes on top of each other with some buttercream inbetween the layers. Spread a thin layer of buttercream all around the cake on the outside and let this stiffen up nicely in the fridge.

Add a second, thicker layer of buttercream to the outside of the cake and pull it tightly using the side scraper. Let it stiffen up nicely in the fridge again. Put the excess buttercream in a decorating bag with decorating tip #1M. Using the decorating tip, create a nice edge on top of the cake.

Step 4: Decorating the Easter cake with candy bark

Now, we're going to melt the green, yellow and orange deco melts. Put the deco melts in a separate bowl and melt them for 15-20 seconds in a microwave at 500W. Stir the deco melts well and melt them again in a microwave for 15-20 seconds at 500W, then stir it again. Keep repeating this process until the deco melts have almost melted completely (small pieces may still be visible). You can stir those small pieces away into the warm deco melts.

Pour the different coloured deco melts on a baking tray that has been covered in some parchment paper. Blend the colours together nicely using a fork or a spoon. You want to sprinkle the different sugar rods, sugar decorations flowers/carrots and confetti onto the deco melts immediately before it dries. Then, put it in the fridge and let it harden.

Break the deco melts into different pieces and stick them onto the cake, kind of as a mosaic, stick some deco melts pieces on top of the cake as well. As a finishing touch, decorate the cake with some edible flowers.



This recipe was made possible by FunCakes.